SIT31021
Certificate III in Patisserie

AUSTRALIAN COLLEGE OF TRAINING
ACT NOW FOR YOUR FUTURE
RTO Provider No 51269

This qualification is for those who wish to pursue a career as a pastry chef or pâtissier in a range of hospitality industries including patisseries, restaurants, hotels, cafes and catering operations.

Employment Opportunities

The completion of this qualification could lead to employment as a:

- Pastry chef
- Pâtissier

How is this course delivered?

Our courses are delivered through a range of flexible arrangements including on-the-job training, online learning and self-directed learning. We also offer Recognition of Prior Learning (RPL).

Fee Free Training Extended into 2026!

This fee free qualification is extended into 2026! It is subsidised by the WA Government under the Skills Ready initiative.

Eligibility criteria and other fees may apply. To find out if you are eligible contact us now on (08) 9472 6111.

Why study with Australian College of Training?

- We offer training across 9 different industry areas which allows us to customise training to suit a variety of job roles and employment situations.
- We have flexible training and study options to suit individual learner and employer needs.
- High quality, industry-experienced trainers and support staff are here to support training in all study modes.

Duration
36 Months

Traineeship
No

Apprenticeship
Yes

Cost (approx.)
Fee for Service – $5,165.54
WA Funded – FREE in 2024!

Student tuition fees are indicative only and are subject to change given individual circumstances at enrolment. Additional fees may apply such as student service and resource fees.

Other Hospitality Qualifications
SIT30622 Certificate III in Hospitality

Talk to our training specialists today or visit auscollege.edu.au
ABN 48 106 641 767

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NATIONALLY RECOGNISED TRAINING

Jobs and Skills WA

Qualification Outline

This qualification reflects the role of pastry chefs who use a wide range of well-developed patisserie skills and kitchen operations to produce patisserie products.

To achieve SIT31021 Certificate III in Patisserie, a total of **twenty-one (21) units** of competency must be completed, including:

- **Fifteen (15) core units, plus Six (6) elective units**

Unit Code	Core Units
SITHCCC023	Use food preparation equipment *
SITHCCC027	Prepare dishes using basic methods of cookery *
SITHCCC034	Work effectively in a commercial kitchen *^
SITHKOP009	Clean kitchen premises and equipment *
SITHPAT011	Produce cakes *
SITHPAT012	Produce specialised cakes *
SITHPAT013	Produce pastries *
SITHPAT014	Produce yeast-based bakery products *
SITHPAT015	Produce petit fours *
SITHPAT016	Produce desserts *
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITXHRM007	Coach others in job skills
SITXINV006	Receive, store and maintain stock *
SITXWHS005	Participate in safe work practices
Unit Code	**Elective Units**
SITXCOM007	Show social and cultural sensitivity
SITHFAB025	Prepare and serve espresso coffee *
SITXCOM006	Source and present information
FBPRBK3014	Produce sweet yeast products
SITHFAB024	Prepare and serve non-alcoholic beverages *
SITXFSA007	Transport and store food * #

* Pre-requisite unit SITXFSA005 Use hygienic practices for food safety
# Pre-requisite unit SITXFSA006 Participate in safe food handling practices
^ Pre-requisite unit SITHCCC027 Prepare dishes using basic methods of cookery

This document is current as at 1 January 2026